

**AMENDMENTS TO THE CLAIMS**

**This listing of claims will replace all prior versions and listings of claims in the application:**

**LISTING OF CLAIMS:**

Claim 1 (currently amended):      ~~Edible~~ An edible product, comprising a body ~~consisting of~~ including an edible material, ~~such as bread, rice and the like,~~ said body having a crusty surface (1) that has been obtained by heating, said surface (1) comprising a circumferential top (22) surface, a bottom surface (23) and a peripheral surface periphery (4), one of the sides (2-3) of the said circumferential surface having an undulating shape ~~(25, 26),~~ wherein the body is provided with a central cavity having an upwardly facing opening (21) for introducing a ~~an edible filling (25) therein, said circumferential surface defining the opening of~~ said central cavity.

Claim 2 (canceled).

Claim 3 (previously presented):      Edible product according to claim 1, wherein the lateral boundary walls of said central cavity are essentially smooth.

Claim 4 (currently amended):      Edible product according to claim 1, wherein the central cavity (21) tapers outwards towards the opening thereof.

Claim 5 (previously presented):      Edible product according to claim 1, wherein the edible material is bread.

Claims 6-11: (canceled).

Claim 12 (new):      A method for the production of the edible product of claim 1, said method comprising the following steps:

placing dough in a baking tin;

arranging an element forming said cavity centrally in said baking tin such that on rising the dough moves between said element and the boundary of said cavity as far as a closure fitted on said cavity; and

introducing the edible filling into said cavity.

Claim 13 (new):      The method according to Claim 12, wherein the element comprises a projection and a strand of dough is placed on either side of said projection.

Claim 14 (new):      The method according to Claim 12, wherein dough material is placed on the bottom of the baking tin, the element comprises a small tray that is placed on the dough material, followed by heating the combination thus obtained.